Module title:	Veterinary inspection practice (1)	**ECTS**	**2**
Polish translation:	Praktyka w Inspekcji Weterynaryjnej (1)		
Course:	**Veterinary Medicine**		

Module language: English		Stage: JM-FVM	
Form of studies: ■ intramural ☐ extramural	Type of module: ☐ basic ■ mandatory ■ directional ☐ elective	Semester: 8	☐ winter semester ■ summer semester
Academic year:	**2023/2024**	Catalogue number:	FVM-V-JMSS-08S-D60_23

Module coordinator:	**Prof. dr hab. Krzysztof Anusz , prof.**
Teachers responsible for the module:	**Academic teachers of the Institute of Veterinary Medicine; Department of Food Hygiene and Public Health Protection; PhD students in accordance to the internal legal acts; visiting professors; other specialists in the field of study**
Unit responsible for the module:	**IVM, Department of Food Hygiene and Public Health Protection**
Faculty in charge:	**Faculty of Veterinary Medicine**
Objectives of the module:	The practice is aimed at teaching the future veterinary professionals the responsibilities within the scope of public health protection through learning and training: methods of sanitary inspection of slaughter animals (cattle, domestic swine, horses, poultry, sheep, goats, lagomorphs, wild game) and the meat derived, the meat inspection when diseases and meat quality deviation had been detected, the responsibilities within veterinary inspection of animal markets, transport and slaughterhouses performed by Veterinary Inspectorate or by a designated veterinary professional, the operating veterinary legislation concerning the examination and sanitary inspection of slaughter animals and meat.
Teaching forms, number of hours:	a) Summer practice; 80 hours (2 weeks) ;
Teaching methods:	Practicals – students perform or observe ante- and post-mortem inspections of slaughter animals in slaughterhouses under supervision of designated veterinary professionals; they also take part in undertaking judgments – fit or unfit for human consumption; they can also attend the official veterinary inspection of animal markets, transport and slaughterhouses performed by Veterinary Inspectorate Detailed schedule will be defined by the coordinator of the course at the beginning of semester. Detailed organization of consultations will be defined by the coordinator of the course at the beginning of semester.
Formal prerequisites and initial requirements:	Passed subjects: Animal anatomy, Pathomorphology, Microbiology, Parasitology and Invasiology, Veterinary pharmacology, Toxicology, Veterinary epidemiology Medical report for sanitary and epidemiological purposes

Learning outcomes:	Knowledge:	Skills:	Competences:
	B.W.16 Knows and understands the principles of functioning of the Veterinary Inspection, also in the aspect of public health protection B.W.17 Knows and understands the principles of consumer health protection ensured by proper supervision over the production of foodstuffs of animal origin B.W.18Knows and understands control systems in accordance with HACCP (Hazard Analysis and Critical Control Point) procedures B.W.19 Knows and understands pre- and post-mortem inspection procedures B.W.21 Knows and understands the principles of food law	B.U.1 Can handle animals safely and humanely, and instruct others in this regard B.U.2 Is able to conduct a veterinary-medical history in order to obtain accurate information about a single animal or group of animals and its or their habitat B.U.8 Is able to implement appropriate procedures in the event of a disease that is subject to the mandatory control and registration B.U.17 Can perform ante-mortem and post-mortem inspection B.U.24 Can assess compliance with the requirements for the protection of slaughter animals, in	K.S.1 Is ready to demonstrate responsibility for decisions made towards people, animals and the natural environment K.S.5 Is ready to formulate conclusions from his own survey and observations K.S.8 Is ready to deepen knowledge and improve skills K.S.10 Is ready to act in conditions of uncertainty and stress K.S.11 Is ready to cooperate with representatives of other professions in the field of public health protection

	C.W.3 Knows and understands the principles of occupational health and safety in veterinary activities	regard to various methods of slaughter	
Assessment methods:	Student presents written activity report in the "Student Daybook of Summer Practice and Clinical Training". Activity report needs to be signed by the official veterinarian or Food Business Operator or person responsible for the student care at the practice site. The student is required to pass an oral examination verifying his knowledge gained during the practice.(Examiner: dr hab. Krzysztof Anusz, prof) No extra assessment methods are anticipated. In case of unforeseen, unusual circumstances mandatory remote teaching and remote assessment methods might be adopted.		
Formal documentation of learning outcomes:	eHMS entry. Records collected in the course portfolio i.e. individual records of student results, presence lists, database of oral and written questions, written assessments of the students.		
Elements impelling final grade:	Quality of records in the "Student's Daybook of Summer Practice and Clinical Training" and the results of oral examination.		
Teaching base:	Slaughterhouses supervised by Veterinary Inspection		

Mandatory and supportive materials :

1. Doyle M.P., Beuchat L.R., Montwille T.J.: Food microbiology: Fundamentals and frontiers. USA 2001. ASM Press.
2. Grist A. 2004.: Poultry Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
3. Grist A. 2005.: Bovine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
4. Grist A. 2005.: Ovine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
5. Grist A. 2008.: Porcine Meat Inspection. Anatomy, physiology and disease conditions. Nottingham University Press.
6. Schmidt R.H., Rodrick G.E: Food safety handbook. USA 2003, Wyd. John Wiley & Sons, Inc., USA
7. Warriss P.D: Meat science. An introductory text.: UK 2000, Cabi Publishing, UK.
8. Wilson W. G. 2005.: Wilson's Practical Meat Inspection.VII Edition, Blackwell Publishing
9. Cianciara J., Juszczyk J. 2007.: Choroby zakaźne i pasożytnicze, Wydawnictwo Czelej, Lublin
10. Sing A. 2015: Zoonoses – Infections Affecting Humans and Animals, Springer.
11. Rabinowitz P. M., Conti L. A. 2010.: human-Animal Medicine. Clinical Approaches to Zoonoses, Toxicants and Other Shared Health Risks. Elsevier
12. Taylor M. A., Coop R. L, Wall R. L. 2016. : Veterinary Pasitology. Fourth Edition. Willey Blacwell.

Relevant scientific publications, including those of the module coordinator.

ANNOTATIONS

Quantitative summary of the module:

Estimated number of work hours per student (contact and self-study) essential to achieve presumed learning outcomes of the module - base for quantifying ECTS:	**80 h**
Total ECTS points, accumulated by students during contact learning:	**2 ECTS**

Learning outcomes of the module relative to the learning outcomes of the subject:

Outcome category	Learning outcomes:	Learning outcomes relative to the course outcomes	Impact on the course outcomes*)
Knowledge – W_1	Knows and understands the principles of functioning of the Veterinary Inspection, also in the aspect of public health protection	B.W.16	3
Knowledge –W_2	Knows and understands the principles of consumer health protection ensured by proper supervision over the production of foodstuffs of animal origin	B.W.17	3
W_3	Knows and understands control systems in accordance with HACCP (Hazard Analysis and Critical Control Point) procedures	B.W.18	3
W_4	Knows and understands pre-and post-mortem inspection procedures	B.W.19	3
W_5	Knows and understands the principles of food law	B.W.21	3
W_6	Knows and understands the principles of occupational health and safety in veterinary activities	C.W.3	3
Skills – U_1	Can handle animals safely and humanely, and instruct others in this regard	B.U.1	3

Skills – U_2	Is able to conduct a veterinary-medical history in order to obtain accurate information about a single animal or group of animals and its or their habitat	B.U.2	3
U_3	Is able to implement appropriate procedures in the event of a disease that is subject to the mandatory control and registration	B.U.8	3
U_4	Can perform ante-mortem and post-mortem inspection	B.U.17	3
U_5	Can assess compliance with the requirements for the protection of slaughter animals, in regard to various methods of slaughter	B.U.24	3
Competences – K_1	Is ready to demonstrate responsibility for decisions made towards people, animals and the natural environment	K.S.1	3
Competences – K_2	Is ready to formulate conclusions from his own survey and observations	K.S.5	3
K_3	Is ready to deepen knowledge and improve skills	K.S.8	3
K_4	Is ready to act in conditions of uncertainty and stress	K.S.10	3
K_5	Is ready to cooperate with representatives of other professions in the field of public health protection	K.S.11	3